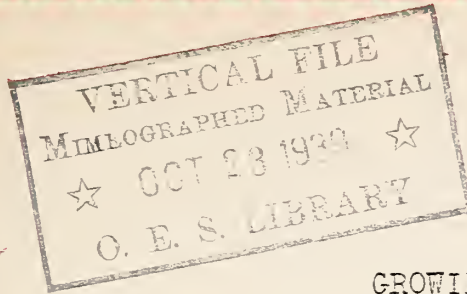


## **Historic, archived document**

Do not assume content reflects current scientific knowledge, policies, or practices.





No. 222.

April 26, 1938.

## GROWING CULINARY HERBS

Almost every family has space in the garden for growing herbs useful as seasoning. These spicy and fragrant little plants can be started in a window box, although a plot about 10 by 12 feet is better to produce summer-long supplies and yield a few dried herbs for winter. After outdoor growing is over, the favorite herbs may be transferred to the kitchen window box.

Popular herbs are parsley, chives, mint, basil, thyme, winter savory, and sweet marjoram. Other savory herbs that grow well in this part of the country are \_\_\_\_\_.

Basil is very easy to grow both as a border with flowering annuals and in a pot in wintertime. It is particularly good for flavoring tomato soups and other tomato dishes.

Fresh dill leaves are as good for seasoning creamed chicken or eggs as the flowerets are for flavoring pickles. Marjoram, sage, and thyme, in varying proportions, are the savory herbs most people combine for seasoning poultry stuffings. Sage is an old favorite in ground sausage meat.

A few mint plants in the garden will flavor cool drinks all summer, garnish salads, and supply mint sauce. Mint leaves are used frequently in bread stuffing for roast lamb.

Women in home demonstration clubs in many States have taken up herb gardening as a sort of specialty to enliven their cookery. Some have grown herbs for sale.

# # #

